NEW ENGLAND FARMER.

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COMMUNICATIONS.

The following is an able essay on an important topic. ED.

ON BREEDING FOR A DAIRY STOCK.

MR FESSENDEN—The subject of breeding for a Dairy Stock, is one of a good deal of interest at this time. Inquiries are frequently made in conversation which show this to be the case. In the present state of our knowledge such questions as the following appear to the writer not at all too elementary.

1. What is meant by a particular breed of cattle?

2. Are there one or more breeds of cows known, by long trial, to be deep milkers?

3. To what extent is *breed* to be relied upon in the selection of a stock for milk?

I propose to make a few suggestions by way of answer to these questions.

There is another which I shall say something upon in another paper with your permission, viz.

On what else, *besides breed*, depends *deep milking*?

It is nothing new to say that the object of breeding (in a technical sense,) is to perpetuate in the progeny, the form, constitution, and particular qualities of one or both the parents. But what I wish to ask attention to, and to enforce in this communication, is the very important fact—that the longer any distinguishing quality, mark, or peculiarity, can be traced back in the ancestry, the more deeply will it be fixed in the descendants; predominating, or taking the place of other qualities of more recent standing in either of the parents.

A particular cow may chance to be a fine milker, but if the parents, for some generations, were not remarkable in the same way, her heifer calves will not probably be good milkers—at least no dependence can be placed upon them. If the sire is of a pure milk stock the chances are very much increased of course.

It is not too much to say from experience, here and in England, that of all the varieties of cows, designated by the terms, Short Horns, Long Horns, and Hornless—or by the names, more limited in their application, as Devon, Hereford, Holderness, Suffolk, Denton, Bakewell, Alderney, &c,—no one of them has been found to give *uniformly* or *generally*, more or better milk than any other.—The evidence before the public, abroad and at home, is contradictory.

There have been individual instances of extraordinary milkers among all—and I may go so far as to say *families*, of extraordinary milkers, among all.

It has been too often taken for granted, that a good cow will produce good calves without inquiry into her parentage or that of the bull to which she is sent—and prejudices have been raised in favor of marks and certain appearances, in such an animal, which have no necessary connexion, or none at all, with her faculty as a milker—and such marks have been allowed to determine the choice of another cow as infallible signs of a good one. The most prevalent popular token now is *the small head and short horns*.—This is so far a good sign, as that the smaller the refuse parts, the nearer will be the approximation to perfection in the more valuable parts, whether for beef or milk—and this is all. So much has been most satisfactorily proved by the conclusive reasonings of Mr Cline, the eminent anatomist, in an essay published by him a long time since.*

The *Holderness Breed* have the *small head* and *short horns*, but they are esteemed in England much better fitted, in general, for the shambles than for the dairy. An established dairy stock might, no doubt, be raised from them by a careful selection of individuals, *male* and *female*, from a *milk family*. But it would be too much to say of so large a class as the Durham, Denton or Hereford, though all *short horns*, that bearing either of those names, they may be relied upon as good milkers, and to produce uniformly good milkers.

If the experience of the country will not bear the writer out in this remark he will be glad to find the dairy stock so much in advance of his opinion.

The Devon Cows are not considered in England to be so good for milk as some other kinds. And yet Mr Coke, the great Norfolk Farmer, sent to a friend in Maryland, several years ago, a number of Devonshire cows, bred by himself, which were remarkable for quantity and quality of milk. They were bred on the side of both male and female, we presume, from animals whose progenitors were distinguished for this same quality: had he frequently crossed the blood of the Devons with any of the several kinds of Short Horns, whose descent, from an equally good stock for milk, had not been so well guarded, this same family would in a few generations have given evidences of material depreciation.

The truth really is, that we have yet the work to do to establish a pure milk breed.

To accomplish this, we must have a class of farmers who shall be *professed breeders* of a dairy stock—they will employ no bulls but such as come of good cows, they will raise no calves but from first rate cows. They will keep the heifers for some generations, sending off to the butchers such as turn out indifferent milkers; as some there will be, in whom the faults of remote parentage will be found to linger.—A herd thus carefully purged, and finally, after a few years, exhibiting a uniform character, *for milk* in the young, as *they come in*, will prove a lasting and sure source of increasing profit to the skilful, intelligent breeder, and an immense gain to the country.

The writer would ask, suppose a young farmer at the present moment is about to stock a milk-farm and is willing to pay the full value of *good cows*—good, we mean *as breeders*—where shall he go for them, in New England? Where shall he be sure to find an established milk breed that will not disappoint him? He will find *improved* breeds enough—but who will venture to insure him that the improvement will not be found to consist as often in adaptation to the shambles as to the dairy?

The idea suggested, whether well or ill founded, let others judge, is that we have not yet a pure *milk-stock*, that is, a stock descended for many generations from none but fine milkers. Some may think that the art of breeding cannot be carried so far as to secure a uniformity of excellence in this particular quality in the progeny. The answer can only be that they have attained to that degree of perfection in England—that for half a century *thorough breeders*, have been successful in this particular as in others. It is gratifying to be able to state any one thing on this most important subject, entitled to rank as an axiom and of a truly scientific character.

We say that thorough breeders have been entirely successful in England. Not that the farmers, generally in England have reached that degree of excellence. This would be far from the truth. All that is true even there, is the invaluable fact that particular families of milch cows are there known to transmit their peculiarity, as great milkers, with uniform certainty, to their progeny. This fact is as valuable, for our instruction and example, as if the same thing were true of all the milch cows in England. On the other hand, let the following statement have its due weight, going to show, as it does, that it is of some consequence for breeding from what family an animal derives its descent. 'Mr Woodward of Birlingham, Worcestershire, England, purchased *twelve deep milking* Yorkshire cows without *pretensions to breed, or disposition to fatten*—with these cows he used a *high-bred* Hereford Bull—and in the progeny lost the disposition to milk which the mothers had; acquiring that *of laying on fat*, which was the distinguishing merit of the family to which the bull belonged.* Here is a striking case, where *high blood* enabled one of the parents to propagate his own peculiar excellence, and to prevent the transmission of the peculiar excellence of the mothers—viz. their tendency to be great milkers; because this quality was accidental in them and not derived from a select ancestry, and therefore not firmly established in the constitution.

*Massachusetts Agricultural Repository.

*Prize Essay of the Rev. Henry Berry.

FOR THE NEW ENGLAND FARMER.

BEES WILL SWARM IN FOUL WEATHER.

DEAR SIR—I have this spring for the first time, undertaken the management of bees. I purchased a hive in the winter, which appeared to be very full, and placed it in my garden, giving it an eastern aspect. On the first of this month, I discovered a disposition to swarm, judging from their gathering in clusters on the sides of the hive: since which time, they have been carefully watched every day: from 10 A. M. till 4 P. M. except at such times as when the sun was obscured by clouds, feeling perfectly sure of their not leaving the hive, but in a clear sunshine. In consequence of the dull state of the weather, yesterday, I neglected them altogether, and was much surprised, when informed through a neighbor who fortunately saw them, that my bees had swarmed. At this time the sun was, and had been, during the forenoon, obscured, and but few minutes previous to his discovering them, it had rained; I think it must have rained, during the process of swarming. In chap. 5th of Thacher's Treatise on Bees, he says, 'it is only on

a warm, clear sunshine day that swarming takes place,' and, should the sun be obscured by a cloud, the swarming process is most certainly interrupted and they await the moment when it shines forth in full lustre.' It appears from the above statements that this is not an infallible guide; and I have been induced to communicate the circumstance of my bees having swarmed in weather, entirely different from that decribed in his chapter on swarming, in the hope that it may be needful in guarding bee keepers against relying implicitly upon any state of the atmosphere, after the bees have evinced a disposition to leave the hive; the consequence of which may be the loss of many valuable swarms.

Your obedient servant,

WM. P. ENDICOTT.

Danvers, June 7, 1831.

BLAST ON CHERRY TREES.

MR FESSENDEN—As a preventive of the blast, which has been so injurious to the cherry tree of late, I think you may with confidence recommed the application of *sulphur and lime water*, which has so effectually prevented the mildew on the grape and gooseberry, say two quarts of sulphur, and three to five pounds of *quick* lime, to a barrel of water, first incorporating them with a pailful of boiling water.

The preceding year, we had a large sized tree attacked; the present season, the depredation or blast continued, and to appearance one half of the tree was dead; when three weeks since it was discovered that four other trees of considerable size were attacked like the former on the north side, I purchased at the Farmer's agricultural warehouse one of Mr Newell's excellent syringes, and applied the wash three times. The difficulty is completely subdued, and from present appearances the tree first named will undoubtedly recover, with the loss, only, of a few small limbs. If this experiment should be announced to the public and any benefit should be derived from it, the gratification will be great to A CIRCUMNAVIGATOR.

June 14.

Horticulture.

Proceedings of the Massachusetts Horticultural Society at the an adjourned meeting, held at the Hall of the Institution on the 11th of June, 1831.

The President read the following communication from S. G. Perkins, Esq. giving an account of a second experiment, which he had made with the apparatus for warming his vinery with hot water.

Brookline, June 6, 1831.

HENRY A. S. DEARBORN.,
Pres. Mass. Hort. Society.

SIR—Since I had the honor to lay before you the result of the first trial of my hot water apparatus, I have closed my house on all sides, and have made a second experiment with more success than on the former occasion, as the water was now heated sooner, by an hour, to the highest temperature that it attained on my first trial; for in two hours from the time the fire was lighted the mercury in the boiler stood at 175, and in the reservoir at 154; whereas, on the first trial it took three hours to heat it to these points. In three hours it was *now* heated to 199 in the boiler, and 184 in the reservoir, making a difference of 23 degrees in the boiler, and 28 degrees in the reservoir, over and above that which it before acquired.—On the first trial the difference between the temperature of the boiler and that of the reservoir was from 20 to 24 degrees, and it may be well to remark that the same relative degrees of heat between the two kettles was observed to exist on the last trial until the water in the boiler became heated to 180, when it became hotter in the reservoir in proportion to the boiler, until the difference was only fifteen degrees.

The thermometer was placed in the centre of the house, about half way up the rafters, where I supposed we could ascertain the mean temperature with considerable accuracy.—Here it rose to say eightytwo,—making a difference of seventeen degrees between this and another house where there was no artificial heat; but where the temperature, in the course of the day, had been at 85 and 90. The reason why the water was heated at the last trial sooner by an hour than at the first, is that the fire was better made, more steadily kept up, and the external or evening air excluded from both the kettles; whereas, you will recollect, on the first trial they were both within the immediate influence of it, the kettles were, however, both uncovered during the whole time of heating.

As the circulation of the water through the pipes is facilitated by having its surface as near the top of the upper pipe as possible without allowing it to draw air, the kettle should not be filled beyond an inch, or an inch and a quarter above this point; of course, as a general rule, it is best not to heat your boiler above 185 or 186, as the evaporation would become so great as to reduce the water in a short time below the top of the pipe.—By heating to the temperature of 199, as I did in this last trial, I found the evaporation very great, and in the morning I observed the water stood in the kettles half an inch, or more, below the top of the bore of the upper pipe.

The heat produced by this system is uncommonly agreeable, and is said to be congenial to all plants.—There is none of that dry, suffocating heat which prevails when a house is heated by a brick flue alone;—nor any of that extreme moisture which is produced by steam apparatus;—but a soft, mild, and pleasant *warmth* is created throughout the house, exceedingly agreeable to respiration.

To compare the advantages of the hot water system with brick flues, it is necessary to make a calculation of the relative expense which these two modes of heating involve,—and I believe that the following estimate will not vary much from the fact.

1st. Two kettles of 80 gallons each, cast with the shoulders necessary to receive the pipes, will cost $21 each, or	$42 00
The connecting pipes of cast iron, four inches in diameter in the bore, will cost 60 cts. per foot, say 150 feet,	90 00
Carting	2 00
Iron masters to put them up and cement the joints	10 00
Furnace under the kettle, and setting the kettles	16 00
Cost of apparatus in house 80 feet long	$160 00
The cost of a flue, with two furnaces, covered with 12 inch tile, house 80 feet long, mason's work,	$85 00
Carpenter, for plank, Cedar posts, nails and labor to place the flue on, at least	15 00
Extra shed, where you have two furnaces, one at each end of the house	10 00
	$110 00
The hot water apparatus therefore cost in the first instance	$50 00

say fifty dollars more than a single brick flue, or three dollars per annum. Now the water establishment once up there is an end to the expense.—But a brick flue, (as every one knows who is at the charge of repairing them,) is a constant source of expense, certainly more than double the interest on the extra cost of the hot water apparatus. Again, with the hot water there is no danger of burning or scorching your plants; but with a brick flue you are constantly liable to this evil; and from the cracks through which smoke issues into the house, it is well known that plants are frequently destroyed.—I have myself this season had three large grape vines much injured by the hot smoke and air that passed through the cracks in one of the flues in my old vinery; but with iron pipes, filled with hot water, there can be no smoke, or extra heat introduced into the house.

The boiler and reservoir are within the house, but the fire place or opening into the furnace is in the shed on the other side of a brick wall, so that you have never within the vinery any of that ardent and dry heat which is so often injurious to tender exotics when the flue is over heated; nor are you liable to those *chills* which often occur from neglect of the fire, and which prove equally fatal to them. With water pipes, a sudden or extreme heat *cannot* be got up; and at no time, and by no means can it be raised so as do any injury. The temperature is raised gradually, and is reduced in like manner, and it is never scorching or dry even, like that created by brick flues; or suddenly changed from one extreme to the other, as is common in that mode of heating houses. In winter or cold weather, the fire must be made an hour earlier in the hot water establishment, than may be required where a brick flue is used. This is the only inconvenience attending it, if it be one.

If to the cost of the brick flue, as above stated, say	$110 00
you add, as a corrective of the dry heat of the brick—a steaming apparatus, you may do it with great advantage to a vinery either connected, or unconnected with one of the furnaces which heats the flue.—If it is connected, then the house will be steamed, at the same time that it is heated by the flue,—but I am satified from my own experience that steam alone, with any apparatus that has ever been got up in this country, will not answer to heat a house during cold weather; but a cheap steaming apparatus with a boiler connected with one of the furnaces of the house, may be put up with advantage, 80 feet long for	50 00
	$160 00

This would make the whole cost of the flue and steamer one hundred and sixty dollars—the same as the cost of the hot water apparatus.

Now if you will look over the various advantages which this *last* has over the *first* plan of heating; as well as the great saving of expense in fuel, labor, repairs, &c, you will see that there can be no comparison between those two modes of

heating hot houses, or vineries, or indeed any other houses.

Where hot water is used, steam is unnecessary;—the moisture of the house is sufficient without being excessive, as it is with steam apparatus; and it has this advantage over it—if your steam apparatus be connected with the furnace that heats your flue, all plants in the house will, during its operation, be perfectly wet,—this, while the house is warm, may do no harm—but so soon as the fire goes out the air becomes chilled, while your plants are still wet, which exposes them to be injured much more than if they were dry.—Now with hot water, although the air of the house is not *dry*, it is not *wet* as in the steaming process, and the going down of the fire, or its total extinguishment, does not expose your plants to get injured.

I have written too much I fear on this subject for the patience of my readers, and must therefore close it by subscribing myself

Your obedient servant,

SAMUEL G. PERKINS.

Resolved, That the committee on a garden of experiment and cemetery be instructed to petition the Legislature for an act to enable the Society to hold real estate, for a garden and cemetery.

Gen. Stephen Van Rensselaer was elected an honorary member: and Joseph R. Van Zandt, Esq. of Albany, Wm. Shaw of New York, Judge Strong of Rochester, corresponding members. Adjourned to Saturday next.

Horticultural Hall,
Saturday, June 11, 1831.

FRUITS.

STRAWBERRIES.—A box of very large and superior 'Keens' Seedling,' presented by Mr D. Haggerston, of the Charlestown vineyard. This splendid specimen of this excellent variety, excited great admiration.

A box of very fine Pine Apple, from Hon. H. A. S. Dearborn.

A box of large Mulberry, and another of Seedlings, raised from seed of the same kind, from Mr N. Toohey, Waltham.

A box of large and fine Strawberries, presumed to be the 'Chili,' from Z. Cook, Jr. Esq.

A basket of large and fine Wilmot, from Mr S. Walker, Roxbury.

A specimen of White Alpine, without runners, from Mr E. Vose, Dorchester.

These last were raised from seed received by the Society from M. Vilmorin, of Paris, very highly perfumed, and bid fair to become a valuable variety.

Two small and beautiful silver netted Melons were presented by Mr Thomas Brewer, of Roxbury.

Fine Early Cabbages and Cauliflowers were exhibited by Mr Thomas Leonard, gardener to E. Hersey Derby, Esq., of Salem.

NOTICE.

A Stated meeting of the Massachusetts Horticultural Society will be held on Saturday next, at the Society's Room, at 11 o'clock, by adjournment.

R. L. EMMONS, Secretary.

From the American Farmer.

FRENCH PREPARATION OF COFFEE.

MR SMITH—In all that concerns the table, the French far excel all other nations. Their dishes are savory, palatable, soluble, and wholesome. I noticed your receipt for making coffee in the French mode, though the ground coffee be wet into a paste and kept in a glazed vessel over night, before used in the morning; but you have omitted two important particulars which I will supply—one I derived from the published letters of Mr Carter, of NewYork, who lately travelled in France, and the other from a gentleman who had resided in a French family which came to this country from St Domingo. Mr Carter says, the French add boiled milk to their coffee, which gives it a mellowness not to be imparted by cold milk or cream; and my other information is, that the French sweeten their coffee with sugar candy, or sometimes with what is about the same thing, with clarified syrup, not yet reduced to a state of crystallization. The process for making either of these is sufficiently simple, but as the last has abridged labor, and many conveniences to recommend it, I will speak only of that. An egg with its shell is beat up to a froth and added to two or three quarts of water in a bell-metal kettle—from eight to twelve pounds of sugar (either brown or white) is added to this, (I am told a few glasses of lime water is a useful addition, but I have not tried it,) and it is simmered and scummed over a bark or coal fire, until clarified and reduced to a syrup of the proper consistency, when it is put up for use. Besides for coffee, this syrup is also excellent for fritters, puddings, &c, if a little Cogniac is added to it. I have tried all—the strained coffee, the boiled milk, and the clarified sugar, and commend the whole.

COUSIN TABITHA.

MINES AND MINERALS.—During our return from Montpelier week before last, we spent a leisure half hour in visiting a mine just opened in the northeast corner of Braintree. Some specimens which we brought away proved, on analysis, to be composed of Iron, Sulphur and Arsenic, with, possibly, a slight and unimportant admixture of other metals. The vein or bed, we could not determine which it is, is known to be at least a mile in length. An abundance of elegant specimens can be easily procured.

An interesting locality of sulphurets has been opened in Vershire. It is about three miles from Post Mills Village, and about five miles north from the copperas works in Strafford, and nearly in a range with the vein wrought at that place. Of three specimens given us for examination last winter, one was pyritous copper, containing 18½ per cent of copper; another was a magnetic sulphuret of iron; and the third was sulphuret of iron, with an extra charge of iron. This last ore is not mentioned by Cleaveland; nor could any information concerning it be found in the books in this Village, beyond the fact that Hauy mentions its existence.—Probably the copper at this mine varies considerably in its richness. In what proportion the several ores exist, we are not informed. Their quantity is abundant, and their situation extremely favorable for working.

About five miles nearly northwest from this, in Corinth, about 2 miles south from the meeting house in that town, is a locality, from which we have seen what appeared to be fragments of very beautiful crystals of oxid of Titanium—several varieties. We think the spot worthy of the attention of any mineralogist passing that way. Sienite is said to be abundant and beautiful in its immediate vicinity.—*Windsor, Vt. Chronicle.*

TEA.—The present yearly consumption of this plant in Great Britian is 20,000,000 lbs; in 1716 it was only 300,000 lbs. The reason why the gout or stone are unknown in China, is ascribed to the universal use of this beverage. From analytical experimets, made some time since on *green* and *black Tea*, there were no deleterious qualities discoverable, and not the slightest particle of copper in green Tea, as vulgar prejudice will have it. The injurious effects of Tea, if any may be ascribed to the heated state in which it is drank.—*Genesee Farmer.*

Spontaneous Combustion.—On Tuesday last, a noon, a small quantity of rye straw took fire at the McLean Asylum, in Charlestown. The fire was discovered immediately and extinguished in 4 or 5 minutes, the damage not exceeding five dollars.

The straw, as usual, had been emptied from beds into a bin adjacent to the straw house, both of which are detached from all other buildings. The bin is 8 feet by 5 feet, open at top, exposed to the direct rays of the sun from 11 to 1 o'clock. The straw had been wet by recent rains, was two feet deep, and very compact. The whole mass was hot down to the bottom of it. It is improbable that sparks had fallen upon the straw from a neighboring, though distant chimney, as the wind at that time would have carried them in a contrary direction.

Daily Advertiser.

Management of Poultry.—Break shells of oysters and clams to about the size of grains of corn, or smaller, and place them where your barn-fowls can have constant access. They will eat of this, and it greatly assists in forming the shell of the egg. To insure success in the raising of poultry, the newest laid eggs should be gathered with the utmost care, to avoid any small break or fracture of the shell; the setting hens should be each in a barrel or box by itself, so that they can be covered up in order that they may sit undisturbed. Once a day and that in the morning, they should be gently lifted off their nests and fed, and the moment they return, be again covered. They will in two or three mornings, become quite habituated to this order, and almost every egg put under them will produce a chick. The feed of chickens, and more especially ducks and turkeys, should be Indian meal, ground coarse, and mixed with *sour* milk.

Simple means of purifying water.—It is not so generally known as it ought to be, that pounded alum possesses the property of purifying water. A large table spoonful of pulverised alum, sprinkled into a hogshead of water, (the water stirred round at the time) will after the lapse of a few hours, by precipitating to the bottom the impure particles so purify it, that it will be found to possess nearly all the freshness and clearness of the finest spring water. A pailful containing four gallons, may be purified with a single tea spoonful.

GOOSEBERRY BUSHES.

A gentleman who has for several years protected his gooseberry bushes from the disease or insect, which is so destructive to this fine fruit, informs us, that the disease (which he thinks is an insect) originates in a kind of moss, which is observable in spots on the stock and branches of the bush, and that whenever he finds it on them, he immediately cuts off the limb. He has left with us several pieces of the bush with the moss on them, in which he entertains no doubt the egg of the insect is deposited. Since he began cutting off these infected limbs, he has had abundance of fine gooseberries, which he could seldom obtain before. It would be well to try the experiment at least.—*American Farmer.*

TULIPS.

Now that we feel the 'etherial mildness' of spring, we may perhaps turn our thoughts for a moment to the subject of flowers.

Of the early history of the TULIP, from its discovery among the Turks, to the extravagant speculations in the roots, as articles of merchandise, in various countries, but particularly in Holland and England, about a century and a half ago, our readers are probably as well acquainted as ourselves. Mr Neale, however, has put into our hands a leaf from a very old Magazine, from which we quote the following paragraphs 'on the fondness of the Turks for the Tulip,' from the *Opuscoli of the Abbe Sestini* which will probaly amuse, if it does not instruct the reader.

The Tulip, called in the Turkish language Lale, is a flower which these people were so passionately fond of, that they employed the utmost care to bring the cultivation of it to perfection. They did not set much value on those, the bulbs of which were brought from Holland, because it is an established rule among them to esteem more whatever grows in their own country, than the productions of foreign nations.

Tulips, however, have been in so great request and so much sought after at Constantinople, that, several Sultans have ordered roots to be brought them from all countries, in order that they might have every possible variety of these flowers. To these varieties they even gave Turkish names, which had some relation to those of the first offices in the Ottoman empire; and they commanded that a catalogue should be made out in the Turkish language, of all the different species.

Under the Sultan Achmet III. who was passionately fond of this flower, all the nobility of his court applied themselves to the cultivation of it, with the greatest care, and to procure uncommon kinds, with the newest and most beautiful varieties.

These nobles presented their tulips to the Sultan, on a certain day of the year; and this ceremony, which was extremely splendid and magnificent, was called *viafet-lalesi* that is to say, the festival of tulips.

The grand Vizier, Ibrahim Baschia, was also remarkably fond of tulips. As he had never seen any *blue* ones, he took it into his head that he could, by the assistance of art, procure flowers of that color. He therefore consulted on this subject different Turkish chemists, who all agreed, that to have blue tulips nothing more could be necessary, but to put into the bulbs the flowers of the *syringa cærulea*. The experiment was tried, but, as may well be supposed, was not attended with success.

The Turkish nobility derived afterwards another pleasure from these tulips. They waited for the moment when they were in full bloom in their gardens, and intermixed them with small lighted lamps and cages, in which they inclosed nightingales taught to sing; thus endeavoring to gratify both the senses of seeing and hearing. This festival was called *cieragan*, that is to say, the illumination.

This reigning passion for tulips continued in Turkey under the Sultan Mahmoud, and the Sultan Mustapha; but after the death of these emperors, it gradually decreased. The Turks at present do not entertain an exclusive passion for tulips, and they set almost the same value on them as we do. —*N. Y. Com. Adv.*

SOAP.

As this is the season of the year when most of our housekeepers attend to making soft soap for the use of the family, we trust a few observations may be acceptable.

Much difficulty is frequently experienced in this business, and many *vulgar errors* have been connected with it; and we have heard women declare that they believed their soap was *bewitched*. When the principles are once understood, the whole process is easy and simple. First, then, it is proper that housekeepers should know the properties of the component parts of soap.

There are two fixed alkalies used in soapmaking, viz. potash and soda. Potash is called the vegetable, and soda the mineral alkali. Either of these alkalies will unite with grease and form soaps: potash and grease make soft soap only, but soda and grease make hard soap. Both these alkalies have a strong affinity for acids—uniting with them and forming what is generally called neutral salts. Thus potash and nitric acid form saltpetre; soda and sulphuric acid form glauber salts, and soda and muriatic acid, or spirits of salts, form common salt.

Now no woman in her senses would think of making soap with either of these salts; and yet the base of either, when separated from the acid, would form when mixed with grease, as good soap as if they had never been united.

There is also another acid which combines with these alkalies, which will equally prevent their uniting with grease as either of the before mentioned acids—that is carbonic. Now this acid is continually floating in the atmosphere unseen, and will combine with potash or soda whenever it comes in contact, forming a carbonate of soda or potash—neither of which will unite with grease to form soap.

Much of the difficulty which housekeepers meet with in soap-making, arises from their ley having become more or less saturated with carbonic acid. Ashes which have laid long in a damp place, or become damp by any other means, will absorb carbonic acid, or if the ley is allowed to stand too long after it is leached in an open vessel, the same thing will take place. Lime is often placed in the bottom of the leach, and but few can tell why they do it. If the question is asked, the reply is—because it makes the ley cleaner. Lime has a stronger affinity for carbonic acid than potash has, and of course will separate it from it. Common limestone is lime and carbonic acid: when limestone is burned in a kiln, the carbonic acid is separated by heat, and quicklime is formed. Now if this quick or fresh-burnt lime is placed in the bottom of the leach and the ley made to pass through it, it becomes purified from the acid, and the only thing necessary then to have it unite with grease, is to have it of sufficient strength.—This may be ascertained by its specific gravity—to learn which, put a new-laid egg into it: if the egg floats, the ley is strong enough; if it sinks, the ley must either be evaporated by boiling, or by again leaching it through ashes. The grease made use of is the refuse fat of animals, and before it is united with the ley, should be freed from all the salt by boiling it in water. The quantity necessary for a barrel of good soap is about sixteen pounds, or half a pound to a gallon.

Soap when well made, should be thick and salve-like, capable of being spread thin upon cloth without flaking or rolling off.—If to such soap about an equal quantity of soft water is added, the soap becomes hard and liver-like, capable of being taken up in the hand. This many think is desirable,—especially the soap-boilers who make it for sale, as they make double the profit they would on the other quality.

Some housekeepers practise making their own hard soap. This is done by adding salt to the soap after it is well made, while it is yet boiling. The effect is thus explained. Salt is soda and muriatic acid. Potash has a stronger affinity for muriatic acid than soda has, and when they come in contact, as in this case, the potash decomposes the salt and combines with the muriatic acid, forming a muriate of potash—leaving the soda pure to form a hard soap with the grease:—the muriate of potash will be found on cooling, in solution at the bottom, being of greater specific gravity than the soap. The salt should be added by small quantities until the separation takes place, which may be known by the soap becoming curdled; after which it should be allowed to stand until cold, when it may be cut into bars or cakes, as suits the operator. Many suppose that resin is necessary to harden the soap. This is not the case; it is used as a matter of profit—not of necessity.

The common yellow color of soft soap is owing to the iron contained in it, as the oxide of iron is dissolved by potash. Where white soap is desirable, it may be made by substituting pearlash or carbonate of potash, and abstracting the carbonic acid by lime—and by using lard or other white grease, the purest white soap may be made.—*Genesee Farmer.*

COPPERAS.—It may not be generally known to our readers that a Copperas mine was discovered about two years since, in the town of Templeton, Worcester County. We have been obligingly furnished by a gentleman who has recently visited the mine, with the following particulars respecting it. About two years since, a mine was discovered in Templeton, Worcester county, and the lands adjacent, to the amount of 200 acres immediately purchased by a company from Worcester. The Company have erected suitable buildings and have been at considerable expense in making arrangements to manufacture the article extensively. They are now in the 'full tide of successful experiment.' The ore produces about 75 per cent of the pure article. About six tons of copperas have been manufactured and more than six hundred tons of ore have been discovered lying in one pit. The mine is supposed to be inexhaustible. Sufficient may be manufactured from it to supply the whole country. We hope the efforts of the enterprising company who have embarked in it, will be attended, as there is every reason to suppose they will be, with complete success.—*Dedham Palladium.*

MORNING AIR.—The most wholesome and invigorating air of the day is usually at daybreak. The man who rises at the dawn of day, may enjoy a pleasure that is denied to a slumberer. It is the best time for exercise. The birds gayly carol, to welcome the rising sun, and to waken man to industry. The glorious orb of day is in itself an object of more magnificence than the Falls of Niagara or Montmorenci, the Peak of Teneriffe, or Etna. Yet how many traverse sea and land to behold these terrestrial objects, while perhaps they never saw the rising sun in its utmost splendor, the sublimest spectacle in creation.

Canal trade.—We annex an account, taken from the Providence American, of the business of the Canal up to the close of the last month. To that time the amount is about 50 per cent greater than it was last year, and the acting commissioner informs us that the tolls have increased in that ratio. The present month, we think, will shew an equally great excess over the corresponding month of last year, with every indication of its continuing through the season. We think the question now settled that the stock will become permanently a par stock, at least, at the cost of the canal, when the benefit it confers on the community are in calculable.

To		*From*	
Worcester,	405 tons.	138 3-4	tons,
Milbury,	103 3-4 "	40 3-4	"
Wilkinsonville,	33 "	3 1-2	"
Grafton,	56 1-2 "	25 3-4	"
Northbridge,	146 1-4 "	253 1-2	"
Uxbridge,	96 1-2 "	168 1-2	"
Milville,	128 "	19 3-4	"
Blackstone,	178 3-4 "	59 1-4	"
Waterford,	7 "		
Woonsocket,	236 1-4 "	75 1-4	"
Mansville,	73 1-2 "	2 3-4	"
Albion Mills,	28 3-4 "	6 1-4	"
Kelly's Mills,	5 3-4 "	34 3-4	"
	1499	828 3-4	

Total 2327 3-4 tons

The following are some of the principal articles comprising the above tonnage:

Up.	*Down.*
2,457 bushels Corn,	209 1-2 cords Wood,
89 do. Rye,	237 casks Lime,
1,290 bbls. Flour,	1,636 bales and boxes Cotton Goods,
415 sacks Salt,	
20,633 galls. Molasses,	134 do. Woollen do.
7,990 do. foreign and domestic Spirits,	26 tons wrought Stone,
	2,298 Chairs,
18 casks Wine,	3,544 ps. Sett Work,
37 do. Rice,	11,000 Hoops,
5,680 galls. Oil,	14 bbls Black Lead,
243,000 Shingles,	205 boxes Cards,
24,000 Clapboards,	303 do. Shoes,
13,000 Laths,	15 do. Hats,
168,000 feet Boards,	11 do. Machinery,
71 casks Dyewood,	1039 reams Paper,
223 do. Lime,	449 dozen Scythes,
1,417 bales Cotton,	24 casks Hay Seed,
221 do. Wool,	569 empty Casks,
20 tons Gypsum,	21,000 Bricks,
12 do. Castings,	67 tons Shp Timber,
103,266 lbs. Iron (wro't)	931 setts Measures,
270 casks Nails and Spikes.	495 Pails.
	45 boxes Whetstones,
30 casks Wire,	60 do. Class
6,139 lbs. Sheet Lead,	
12 tons Oyster Shells,	
714 Raw Hides,	
165 boxes Sugar,	
161 bbls. do.	
75 chests Tea,	
113 bags Coffee,	
22 tierces Rice,	
74 kegs Tobacco,	
11,539 lbs. Cheese	
76 quintals Fish,	
288 bbls. and boxes Fish,	
59 crates Crockery Ware,	
47 casks Pot and Pearl Ashes,	
69,145 lbs. Leather,	
100 casks Hay Seed,	
33 Grindstones,	
14 1-2 tons Coal.	

Swallows.—Some farmers and others in this town and vicinity have noticed within a few years a new species of swallow, which builds its nest on the outside of barns, under the eaves. The same species is spoken of in a paper published in the interior of Pennsylvania; it is considered a new and rare bird in that part of the state. Poulson's Philadelphia Advertiser describes the bird and nest, and the description corresponds, exactly with those which we have seen in this town. The writer says this bird is the Cliff Swallow, (called by naturalists Hirundo fulva,) which was formerly confined to the western side of the Alleghanies; it has found its way over the mountains and is gradually proceeding northerly and easterly.—*Hamp. Gazette.*

Ancient Agriculture and Horticulture in Africa.—M. Champollion, now in Egypt, has sent home a number of drawings, copied from the tombs. Among these are the following:—Tilling the ground with oxen, or by hand; sowing; treading the ground by rams, and not by hogs, as Herodotus says; five sorts of ploughs; the use of the pickaxe; the reaping of wheat; the gathering of flax; the putting these two kinds of plants into sheaves; the carrying to the mill; the threshing, measuring, storing in the granaries; two drawings of large granaries on different plans; the flax carried by asses; a number of other agricultural operations, among them the gathering of the lotus, the culture of the vine; the vintage, its carrying home; two presses, one worked by the hand, the other by mechanism; the putting the wine into bottles or jars, carrying it to the cellar, &c, &c. Horticulture; the gathering of figs, &c; The whole with explanatory hieroglyphic inscriptions; also, the intendant of of the country-house, the secretaries, &c.—*Le Globe.*

From the Massachusetts Journal and Tribune.

FARMERS MAKE THE BEST PUBLIC MEN.

In a very clever little book for young people, called Louisa and her Cousins, we find the following remark: 'Good farmers have always been held in high estimation. I came across an anecdote, the other day, which proves that this was the case in very ancient times; it is related by Herodotus, who is called the Father of History. The inhabitants of the island of Miletus, in the Ionian Sea, having been for a long time afflicted with internal dissensions, at length solicited the interposition of the Parians, inhabitants of an adjoining island. When those, whom the Parians selected to perform the office of arbitrators, arrived at Miletus, finding the whole state involved in extreme confusion, they requested permission to examine the condition of the lands. Whenever, in their progress through the island, they found any lands under good cultivation, which, by the bye, did not happen in many instances, they wrote down the name of the owner. On their return to Miletus, they called an assembly of the people, and placed the direction of affairs in the hands of those, whose names they found on their list of good cultivators; because, as they said, those who took the best care of their own business, could be most safely intrusted with the public interest. These officers were appointed, and tranquillity restored.'

This anecdote struck us particularly, because it exactly coincided with our ideas of the true principles on which the privileges of citizenship should rest. In framing our own government, and under the new order of things in France, it was an important question what should give a man a right to vote. A certain, though small income, was decided on by our legislators, as the necessary qualification; and this test has much of reason and justice in it, because a comfortable income is the visible *representative* of industry and good character---for it is certainly true in this happy country, that all who have health, can obtain a decent maintenance, except the lazy and the dissipated.

So far therefore as this principle merely extends to excluding vagabonds, it is a good one; still it does not touch all cases; for wealth may be inherited by the lazy and the dissipated, and thus the privilege denied to the vicious beggar, may be bestowed upon the equally vicious rich man.

It appears to us that the proper qualification for voting is to have some regular and constant employment---to perform a decided use as a citizen, in the way of some permanent trade, business or profession.

This shuts out both extremes---those who are idle because they are rich, and those who are poor because they are idle.

NEW ENGLAND FARMER.

BOSTON, WEDNESDAY EVENING, JUNE 15, 1831.

BEE MOTH.

FRIEND EDITOR—I have been a constant reader of the New England Farmer, and have read various communications about the management of bees; but the right subject has never been discussed. I mean, what is the best means to guard against the Bee Moth? If any of your correspondents would be so kind as to give the information I want, they would merit the best thanks of society.

I kept bees twentyfive years; but at length the Bee Moth found its way into the hives, and have destroyed all but one; and that I am afraid of losing the present season. I have become almost discouraged about the raising of bees, and, as a last resort, have appealed to some experienced person for information on the subject, to know whether anything can be done to guard against so desolating an insect. P. C.

Remarks by the Editor.—In Dr Thacher's *Treatise on Bees* (which our correspondent may procure for a trifle of sundry booksellers, as well as at the office of the New England Farmer,) is a valuable dissertation on the bee moth. This suggests sundry remedies against the insect complained of and proposes 'a plan for an *Improved Bee-house*,' intended to guard against it. We shall not reprint this article, because the copy right of the work is secured to its publishers, and its republication by us would trespass on their property.

Mr John Stone, of Sudbury, Middlesex county, Mass. in an application for a premium, to Mass. Agr. Soc., states in substance that he had kept bees for ten years last past; that for several years his bees were mch injured by the bee moth—that he lost two hives of bees which were wholly destroyed by the insects. 'In the spring of 1824 or 1825, about the first of April, I raised my hive about $\frac{5}{8}$ of an inch by putting a small block of that thickness under each corner of the hive; immediately the bees commenced the work of destruction upon the moth-worm and entirely cleared the hive of them. I have followed the practice ever since and have never received any injury from the bee moth, the worm having been invariably destroyed by the bees, and brought out of the hives. The hives have remained in this situation till the month of October, when I have taken away the blocks and let them down.'

The late Dr Low, of Albany, recommended the suspension of hives a few inches above the floor-boards by cords, and to have the floor-board moveable up and down, according to the weather. Mr David Chandler of South Hadley, Mass. recommends (N. E. Farmer vol. vi. p. 321, 322) placing the hives on the bare smooth ground about the first of May, or perhaps earlier, at some distance from the bee house, and placing back, late in the fall of the year, the hives which are to be kept over winter. The objections to these remedies are, that they expose the bees to be annoyed by rain, dust, wind, toads, and other reptiles, robbers from other hives, &c.

Dr Smith, in his *Essay on Bees*, (another cheap and useful little work, printed by Perkins and Marvin, Boston) in treating of the bee-moth says 'A very simple plan, and sometimes it is eminently successful, consists in placing a burning lamp in a pail near the apiary. I have been quite successful in taking prisoners by this device, in the early part

of the evening. A keg, because it is smaller at the top, by reason of the incurvation of the staves, having, in the meantime but one head, is the best trap. Some fresh honey or if not readily obtained even molasses, spread over the bottom is the bait. All insects are particularly charmed by a bright light; and none more than the bee moth. As soon as they discover the light they fly towards it. Another sense, which is probably strongly developed, smell, is gratified by the odor of the food; and hence they have a double inducement to enter into the trap, where the blaze of the lamp or their thin spread wings gives them the finishing blow and tumbles them into the bottom. With a little management thousands may be caught with very little time.

'Another method, which I have practised successfully, is this, viz: set a long neck bottle having a little honey on the bottom, under the floor of the bee-house, and another perhaps on the roof. When once inside it is extremely difficult for them to make their escape. Drawing a piece of gauze, or making a wire door on hinges over the aperture to the hive, which is closed over night is another very good scheme. But this must be opened very early in the morning as the bees begin to forage by the earliest dawn. The gate most effectually keeps the moth from getting within, though the bees, thus confined, exhibit much restlessness, and impatience during the time they are imprisoned within their own castle.

Dr Thacher proposes to save hives from the insect by placing them within an '*Improved Bee House*;' according to a plan of which the details are given page 108, of his *Treatise*. He observes, 'I have now a bee house of the above description which meets my sanguine expectations.'

Some writers have suggested that in fixing bottles and other vessels as traps, baited with honey to catch moths, there is a danger of catching and destroying the bees themselves as well as their enemies. We hope that some of our correspondents who have a practical, as well as theoretic acquaintance with this subject will comply with the request of P. C. given above, and tell us how to destroy the bee moth, or at least point out the best way of guarding against its ravages.

FARMER'S WORK FOR JUNE.

Among the multiplicity of your avocations at this busy season of the year you will not forget the subject of summer made manure. Manure is the spirit of agriculture, the essence of all good farming, and no good opportunity to increase its quantity and improve its quality should be suffered to pass without improvement. Cattle, or at least cows which give milk, should be yarded in a small space. Their manure, once or twice a week, at least, should either be ploughed in or mixed with soil for compost—placed under coyer—shovelled into heaps and covered with earth, or in some way secured against being wasted away by the elements. A large quantity of manure may be manafactured by swine, provided you furnish them with raw materials, such as weeds, brakes, decayed leaves from forests, &c; or you may manage this department of rural economy as follows, viz.

Let your hogs be inclosed in an open pen, near to, or in one part of your barn-yard; throw into this the scrapings of your barns, together with every vegetable substance that will putrefy and rot through the summer: plough up and cart in occasionally, such earth as can be collected from your ditches, or old sward balks; your hogs will root and mix them together, and thus with a little attention, you may obtain 20 or 30 loads of the best manure, or much more if your hogs are numerous and receive your attention. You will find an advantage, both in the growth of your hogs, and in the quantity of manure, if you sow half an acre, or an acre of clover on a rich soil near the barn-yard, and begin to cut early for feed for your hogs, it will be found both cheap and profitable. According to the best practical calculations, it will give a profit of $30 per acre, when cut green and fed in the barn-yard, either by horses, cows, cattle, or hogs, besides the profits upon the manure. If you are in earnest about your farm, you may carry this mode of making manure to any extent, by mowing and carting in your stout stubble; collecting and carting in your coarsest hay, pumpkin and potato vines, corn bottoms, husks, &c. The same materials will yield you a stronger and richer manure from your hog pens, than from the stercorary, (as practised in England,) and without the expense of shifting, or changing it by hand, as in the stercorary practice. Your hogs will do better than in a close pen, and the same land, in clover, will yield them more and better feed, than in pasture; and the manure thus obtained from the clover-field, will give you a handsome profit. A little experience will soon lead every farmer to make the most advantage in this way, which may be rendered very extensive.

FAVORS FROM FRIENDS.

We have recieved a number of fine specimens of the fruits and flowers of the season, and other samples of taste, industry and ingenuity, which we now gratefully acknowledge. Among other donations of the kind are a pot of strawberry plants, Keen's Seedlings, which have borne fine fruit abundantly since they came into our possession, from Mr David Haggerston, of Charlestown. A large and elegant Bouquet, composed of a great variety of flowers, of the finest hues and fairest fragrance, from Messrs Winships of Brighton. A sample of American Sugar of American manufacture from Mr Edwards of Springfield, Mass. &c, &c.

APPLES WELL PRESERVED.

Mr J. Perry of Sherburne, Mass. has presented us with a sample of apples, preserved in pulverized plaster of Paris, which were sold in Boston market for $6 a barrel. The apples are of the kind called Nonsuch and were as fair to the sight, and pleasant to the taste as if they had just been taken from the tree.

ON A MODE OF COVERING THE NAKED BRANCHES OF FRUIT TREES WITH NEW WOOD.

Extracted from a letter to the President of the London Horticultural Society, by Samuel Sytver Street, Esq. of Penryn Cornwall.

It is a fact well known to Horticulturists that the branches of fruit trees trained against the walls, and espaliers, after eight or ten years become naked for about a foot or two nearest the stem, which gives an unsightly appearance to the tree, espesially when the branches are trained horizontally; and it is generally difficult to procure blossom spurs, or even wood shoots, in those situations, unless by training a new shoot, from the main stem, which cannot be always procured. The idea struck me, that if I interrupted the sap at a distance from the main stem by ringing the branches, shoots might be produced between the ring and the stems and the result has proved that that my idea was correct. This, spring when the blossom buds were about to burst, I made a ring to the extent of one fifth of an inch, in the usual way, at the distance of two feet from the main stem, round a branch of a Jargonelle pear tree, trained horizontally, which branch had for several years been entirely bare both of fruit spurs and wood shoots; nor was there the smallest appearance of an embryo bud at the time of ringing. I soon found that a space to the extent of seven inches nearest the ring began to break into buds; at this time (July) there are six fine buds broken and two embryo buds are visible, which I have no doubt will break next spring. The part of the branch nearest the stem, about seventeen inches, is still without a bud; I therefore conclude that six or eight inches should be substituted in future ringings instead of two feet. Another experiment has confirmed this opinion. About this time I made that on the Jargonelle, I also ringed a branch of a Bergamot Pear tree at six inches from the stem, which has at this time six buds broken and four embryos very prominent.

MASSACHUSETTS HORTICULTURAL SOCIETY.

The Standing Committee on Fruits and Fruit trees, respectfully propose the following premiums for the year 1831, viz:

For the best Apples, not less than two dozen, a premium of	$4 00
For the best Summer Pears, not less than one dozen,	4 00
For the best Autumn Pears, not less than one dozen,	4 00
For the best Winter Pears, not less than one dozen,	4 00
For the best native Pears, not less than one dozen,	4 00
For the best Peaches, not less than one dozen,	4 00
" Apricots, " "	3 00
" Nectarines, " "	3 00
" Plums, " "	3 00
" Cherries, " "	2 00
" Native, do. " "	2 00
" Foreign Grapes, cultivated under glass, not less than three clusters,	5 00
" Foreign Grapes, cultivated in open ground, not less than three clusters,	5 00
" Native Grapes, not less than six clusters,	3 00
" Gooseberries, not less than one quart,	2 00
" Strawberries, not less than one quart,	2 00
" Raspberries, not less than one quart,	2 00
For the best method of cultivating Foreign Grapes in open ground, which shall be superior to any other now practised in this country, with reference to planting, training, shelter, &c, and for a length of trellis not less than thirty feet,	20 00

The Committee have hopes that the mode now universally acknowledged in France, to be the best practised in that country for open ground culture, may be successfully introduced into the United States; they allude to the Thomery method, a particular description of which may be found in the *Bon Jardinier* for 1830, with a plate, and an accurate translation of the same by the Hon. Mr Lowell, in the N. E. Farmer, vol. 6, page 73.

The Committee will be at the Hall of the Society on Saturday of each week, during the season of fruits, from ten to twelve o'clock, to inspect such specimens as may be offered. Those fruits for which a premium is claimed, must be so designated, other-

wise they will be considered as offered for exhibition only.

Per Order, S. DOWNER, *Chairman, pro tem.*
SAMUEL DOWNER, *Chairman, pro tem.*
ROBERT MANNING.
OLIVER FISK.
CHARLES SENIOR.
ELIJAH VOSE.
WILLIAM KENRICK.
E. M. RICHARDS.

ERRATUM.—In the communication from S. G. PERKINS, Esq. on the subject of heating hot houses by hot water, an error of consequence occurred, which we noted for correction in last week's paper; but our notice was mislaid, or given to the winds by the type-setter. We, therefore, once more, attempt to rectify the mistake. In the piece alluded to, page 363, line 21 from the top of the first column, instead of a 'little after 2 o'clock,' read a little after *nine* o'clock. The mistake is important, because it represents the water to have been 8 hours in heating instead of 3 hours, which was the fact. Since that time we learn that Mr Perkins has heated the apparatus in two hours to the same temperature.

Agricultural.

The Trustees of the Worcester Agricultural Society are hereby notified, that a meeting of the Board will be held at the Probate Office in Worcester, on Thursday, the 23d day of June instant, at 4 o'clock, P. M., for the purpose of choosing an Orator, Chaplain, Committee of Arrangements, and Judges of Stock, &c, for the next Cattle Show; and also for the admission of members.

By order of the President.
WILLIAM D. WHEELER, Rec. Sec'ry.
Worcester, June 8, 1831.

Howard's Cast Iron Ploughs, &c.

Just received at the Agricultural Warehouse, Nos. 51 and 52 North Market street, a few of C. Howard's Patent *Cast Iron Ploughs.* This is the most approved Plough now in use, and is highly recommended by our best farmers for doing the work with ease and in the most perfect manner; the casting being ground smooth, the Plough is not liable to clog even at the first time using, but runs perfectly free at all times.

Also,—Taft's superior cast steel SCYTHES, manufactured expressly for this establishment. Likewise, Passmore's, Farwell's, Dudley's and English Scythes, with a large assortment of Garden tools.

Also,—Hall's superior Hay Rakes—the best article of the kind manufactured in the country. June 15.

Farmer Wanted.

A permanent situation offers for a man who understands farming generally, and a little of gardening, and who would feel an interest in his employer's business,—to go on to a farm in one of the pleasantest towns in New England, on Connecticut river. Apply *personally* at the New England Farmer office.
June 15. 3t

Farm Wanted.

Wanted, a first rate Farm in the vicinity of Boston, containing 100 to 150 acres of land, with a good and convenient house, barn, &c.

Letters (postage paid) addressed to R. S. H. Salem, Mass. giving a particular description of Farms, of fence, cash price, taxes, &c, will receive immediate attention.
June 15. eptf

Manual of the Practical Naturalist,

Forming an Appendix to the first six volumes of the Library of Entertaining Knowledge. This day published by LILLY & WAIT, and by CARTER, HENDEE & BABCOCK, The Practical Naturalist—Directions for Collecting, Preparing and Preserving subjects of Natural History—containing instructions and receipts according to the most approved methods for taking and stuffing Quadrupeds, Birds, Fishes, Reptiles—selecting, preserving and arranging Insects, Minerals, Plants, Shells, &c, &c. June 15.

Wrought-Iron Ploughs.—Bar-Iron, &c.

Wrought-Iron Ploughs, of all sizes.—*Also,* A Complete assortment of American, English, Swedes and Russia Bar Iron—American Braziers' Rods—Spike and Nail Rods, Shoe-Shapes—Hoop and Band Iron—Steel of all kinds—Pipe-box and Mould-board plates, &c. constantly for sale by
GAY & BIRD,
6tis. No. 44, India Street, Boston.

Wm. F. Otis & Co.

No. 110, Faneuil Hall Market, have a good supply of Carnation Pink roots, Pine Apples, and fine West India Squashes, from Trinidad de Cuba. May 18.

Brass Syringes.

For sale at the Agricultural Warehouse, Nos. 51 and 52 North Market street, a very useful article for destroying Caterpillars, Bugs and other insects. Likewise to prevent the mildew on Vines and Gooseberry Bushes.—See N. E. Farmer, vol. 8, page 358 and 363.

The true Sugar Beet.

For sale at the New England Seed Store, 52, North Market street, Boston, 100 lbs. of the true French Sugar Beet Seed,—received this day from Paris, by the last Havre packet, via Newport. The excellence of this root for cattle, and for culinary and other purposes, is too well known to require comment.

ALSO—Large and Small Lima Beans—Early Dwarf Beans—several varieties of pickling and other Cucumbers—Radishes, Lettuces, Cabbages, Turnips, &c.

BROOM CORN.

Also, just received, a few bushels of prime Broom Corn raised last season in the vicinity of Connecticut river.

Sheep—Sheep.

Valuable Books on the best method of forming good flocks, of increasing them, and treating them properly when in health and when diseased—on the character and value of Merino Sheep—anatomical structure, &c, &c—5 valuable works, viz:

Sir George Stewart Makenzie, Bart.
Robert R. Livingston, LL. D.
Samuel Bard, M. D.
M. Daubenton, a man of letters, and profound Naturalist; his work was published in Germany, Italy, Spain, and America—and *in France,* at the expense of the nation.
Mr Tessiu, inspector of the Rambouillet Establishment—and others in France.

Also for sale—a valuable collection of Books on Agriculture, Manures, various treatises on Horses, Cattle, Botany, &c, &c. By R. P. & C. WILLIAMS, wholesale and retail Booksellers and Stationers, No. 18 and 20 Cornhill, Boston. May 25.

Wants a situation,

As Gardener, a married man without children, who understands the management of a garden in all its various branches—hot house, green house, laying out garden ground, &c.

A few lines will be thankfully attended to at this office.
June 1.

Bees in Cities.

AN ESSAY on the practicability of cultivating the *Honey Bee,* in maritime Towns and Cities, as a source of Domestic Economy and Profit. By Jerome V. C. Smith, M. D. Just published by PERKINS & MARVIN, 114, Washington Street, and for sale by J. B. Russell, at the Agricultural Warehouse, No. 52 North Market street, price 38 cents.

For Sale, Full blood Aldnerney and Short Horn Bull and Heifer Calves.

Two Alderney Bull Calves, and one Heifer Calf. Also, one Bull and two Heifer Calves of the Short Horn or Teeswater breed, all from full blood imported stock, on both sides. For terms apply at this office. 4t May 11.

Potatoes for Seed.

For sale at the New England Seed Store, No. 52 North Market Street—

A few bushels of the fine seedling potatoes mentioned by the editor of the New England Farmer, vol. viii, p. 102. This is but the fifth year from the ball; they have twice taken the premium from the Essex Agricultural Society. (See Colonel PICKERING's Report, N. E. Farmer, vol. vi. page 98) They are represented by the person who raised them, as tolerably early, more than middling bearers, remarkably delicate and mealy, size nearly round, color white, and have but very few protuberances. A good opportunity now offers to farmers to secure a superior variety of this important vegetable for seed. Price $1 per bushel. May 18.

Lead Pipe.

LEAD PIPE, all sizes, constantly for sale by LINCOLN FEARING & Co, No. 110, State Street.
April 13, 1831. 6w.

Bones Wanted.

Shin and Leg Bones constantly purchased by GEO. H. GRAY & CO. No. 68 Kilby street.
April 20. 2mos

Treatise on Silk.

Just published, and for sale at J. B. RUSSELL's Seed Store, 52 North Market Street,

A Practical Treatise on the Culture of the White Mulberry Tree and the raising of Silk. Price 12½ cts.—$9 per hundred—a valuable agricultural tract for distribution.

PRICES OF COUNTRY PRODUCE.

			FROM	TO
APPLES, russettings,	-	barrel.	3 00	3 50
ASHES, pot, first sort,	-	ton.	105 00	108 00
Pearl, first sort,	-	"	120 00	122 50
BEANS, white,	-	bushel.	90	1 00
BEEF, mess,	-	barrel.	8 50	9 00
Cargo, No. 1,	-	"	7 75	8 00
Cargo, No. 2,	-	"	6 50	6 75
BUTTER, inspected, No. 1, new,	-	pound.	11	15
CHEESE, new milk,	-	"	6	8
Skimmed milk,	-	"	3	4
FLAXSEED,	-		1 12	1 50
FLOUR, Baltimore, Howard-street,	-	barrel.	5 37	5 50
Genesee,	-	"	5 50	5 75
Alexandria,	-	"	5 12	5 25
Baltimore, wharf,	-	"	5 12	5 27
GRAIN, Corn, Northern,	-	bushel.	70	72
Corn, Southern Yellow,	-	"	67	68
Rye,	-	"	80	83
Barley,	-	"	60	62
Oats,	-	"	40	42
HAY,	-	cwt.	60	70
HOG'S LARD, first sort, new,	-	cwt.	10 00	10 25
HOPS, 1st quality,	-	"	9 00	10 00
LIME,	-	cask.	1 00	1 25
PLAISTER PARIS retails at	-	ton.	3 00	3 25
PORK, clear,	-	barrel.	16 50	18 00
Navy mess,	-	"	13 00	13 50
Cargo, No. 1,	-	"	13 50	14 00
SEEDS, Herd's Grass,	-	bushel.	1 75	2 00
Red Top *(northern)*	-	"	50	62
Red Clover, (northern)	-	pound.	11	12
TALLOW, tried,	-	cwt.	8 00	8 50
WOOL, Merino, full blood, washed,	-	pound.	70	75
Merino, mixed with Saxony,		"	75	80
Merino, three fourths washed,		"	63	65
Merino, half blood,	-	"	58	60
Merino, quarter,	-	"	48	50
Native, washed,	-	"	45	48
Pulled superfine,	-	"	63	65
1st Lamb's,	-	"	58	60
2d, "	-	"	48	50
3d, "	-	"	30	32
1st Spinning,	-	"	53	55

PROVISION MARKET.

BEEF, best pieces,	-	pound	8	10
PORK, fresh, best pieces,	-	"	6	7
whole hogs,		"	5½	7
VEAL,	-	"	6	8
MUTTON,	-	"	4	8
POULTRY,	-	"	8	12
BUTTER, keg and tub,	-	"	12	15
Lump, best,	-	"	18	20
EGGS,	-	dozen.	10	12
MEAL, Rye, retail	-	bushel.	82	84
Indian, retail,	-	"	82	84
POTATOES,	-	"	30	
CIDER, [according to quality]		barrel.	1 00	2 00

BRIGHTON MARKET—*Monday, June* 13.

[Reported for the Chronicle and Patriot.]

At Market this day 252 Beef Cattle, 22 Cows and Calves, and 668 Sheep and Lambs. 46 Beef Cattle, were included last week. Unsold at the close of the market 75 Beef Cattle.

PRICES.—*Beef Cattle*—Market continues 'glutted;' a falling off from last week of about 17c. per hundred. We shall quote from 4 50 to 5 33—extra at 5 58.

Cows and Calves—Sales were effected at the following prices, $15, 17, 20, 23, 25 and 30.

Sheep and Lambs—We noticed one lot at $1 75 one at 183, one at 2 00, and one at 2 33. About 50 wethers not sheared were at market, sale effected at 5 12½ each.

BOSTON FANEUIL HALL MARKET.—Early Peas 75 cents per bushel. Marrowfat Peas $2. Early Mohawk String Beans $1 per peck. Strawberries 12 to 17 cts. per box. Early White Dutch Turnips 12 cts. per bunch. Cherries 17 cts. per quart.

MISCELLANY.

From the Providence Patriot.

PRINTING OFFICE MELODIES.

THE PRESSMAN.

Pull up, my boys, turn quick the *rounce*,
And let the work begin,
The world is pressing on without,
And we must *press* within—
And we who guide the public mind,
Have influence far and wide,
And all our deeds are good, although
The *devil*'s at our side.

Let fly the frisket now, my boys!
Who are more proud than we?
While wait the anxious crowd without,
The force of *power* to see;
So pull away—none are so great,
As they who run the *car*;
And who have dignity like those
That practise at the *bar*.

And you who twirl the *roller* there,
Be quick, you inky man;
Old Time is *rolling on* himself,
So beat him *if* you can;
Be careful of the *light* and *shade*,
Nor let the sheet grow pale;
Be careful of the *monky* looks
Of every *head* and *tale*.

Though *high* in *office* is our *stand*,
And *pi*-ous is our *case*,
We would not cast a *slur* on those,
Who fill our lower place;
The gaping world is fed by us,
Who retail knowledge here:
By feeding that we *feed* ourselves,
Nor deem our fare too dear.

Pull up, my boys, turn quick the rounce,
And thus the *chase* we'll join;
We have deposits in the *bank*,
Our drawers are full of *coin*;
And who should more genteelly cut
A *figure* or a *dash*?
Yet sometimes we who *press* so much,
Ourselves are *pressed* for cash.

FIRST STEAMBOAT.

It may surprise many of our readers to learn, that the first Steamboat which ever floated upon American waters, originated, in its design and accomplishment, with a native of the Connecticut Valley. In 1785, JOHN FITCH, a native of East Windsor, Conn. conceived the design of applying steam-power to propelling vessels, but being indigent in his circumstances and meeting with innumerable obstacles, solicited Congress to aid him in his design, but scepticism and doubt prevailed over his solicitations, and assistance was denied; not being discouraged, he succeeded in forming a company in Philadelphia, and after unwearied exertions, his first rude attempt was launched into the Delaware in the year 1798; his education had been imperfect, but his strong mind and habits of industry assisted him in perfecting his boat; the idea of wheels had not occurred to him, but oars, working in frame were substituted, and his experimeut was tested.

Fitch was regarded as an enthusiast and a visionary man, and many looked upon his attempt with ridicule and coldness, but his success, propitious thus far, was to be met with humiliating misfortunes; his Boat, completed with the most sanguine belief of its final success, sailed for Burlington, twenty miles from Philadelphia, and she approached the wharf, the Boiler burst! Chagrined and mortified, she was floated back to the latter city, aud after unwearied efforts, a new Boiler was procured, and he again sailed for Burlington; but from some cause, she only made three miles an hour, and the expense of procuring other machinery being too great, his friends were discouraged, Fitch disheartened, and the enterprise abandoned. The boat was left to rot at the docks.

Thus it will be seen, that efforts of genius and enterprise, if unaccompanied by wealth, too often suffer and languish, and frequently are abandoned and lost to the world, from the scepticism of the public mind with regard to improvements and inventions of doubtful utility; Fitch, depressed in spirit, wearied with unappreciated exertion, and oppressed by creditors, was seized with the Yellow Fever, and died in 1793; he continued unshaken in his faith to the last, that steam boat navigation would finally be successful, and it was only from want of pecuniary resources, that he did not complete what was left for the triumphant genius of Fulton to accomplish. A friend has furnished us a little genealogical history of Fitch and his ancestors, which may be relied on as accurate: Joseph Fitch who settled early in Northampton, was great grandfather to John Fitch, the subject of the above notice, and projector of the first Steam Boat; John's father lived in East Windsor, Conn. whose name was Joseph; he was second cousin to Thomas Fitch, Governor of Connecticut from 1754 to 1761. Ebenezer Fitch, who now resides in Hatfield, was first cousin to John, who would be 88 years old, if he was now living. So it appears, the first inventor of Steam Boats had his early origin in Northampton, and still has connexions living in the neighboring village of Hatfield.—*N. Courier.*

THE COAT OF MAIL.—Just before Napoleon set out for Belgium, he sent to the cleverest artizan of his class in Paris, and demanded of him whether he would engage to make a coat of mail, to be worn under the ordinary dress, which should be absolutely bullet-proof: and that, if so, he might name his own price for such a work. The man engaged to make the desired object, if allowed proper time, and he named 18,000 francs as the price of it. The bargain was concluded and in due time the work was produced, and its maker honored with a second audience of the Emperor. 'Now,' said his Imperial Majesty, 'put it on.' The man did so. 'As I am to stake my life on its efficacy, *you* will, I suppose, have no objections to do the same.' And he took a brace of pistols, and prepared to discharge one of them at the breast of the astonished *artiste*. There was no retreating, however, and, half dead with fear he stood the fire, and, to the infinite credit of his work, with perfect impunity. But the Emperor was not content with *one* trial; he fired the second pistol at the back of the trembling artist, and afterwards discharged a fowling piece at another part of him with similar effect. 'Well,' said the Emperor, 'you have produced a capital work, undoubtedly—what is to be the price of it?' Eighteen thousand francs were named as the agreed sum. 'There is an order for them,' said the Emperor, 'and here is another, for an equal sum, for the fright that I have given you.'

BRIEF CORRESPONDENCE.—'Mr P.'s compliments to Mr Q. and thinks it unnecessary his *piggs* should go through his ground.' Whereupon Mr Q. replies thus:—'Mr Q.'s compliments to Mr P. and thinks it unnecessary to spell pigs with two *gees*.'

A boy about 12 years of age, son of Dr Paris, an eminent London physician, has obtained a medal from the Society of Arts, for having modelled with a common stick of sealing wax, held before a lighted taper,—a greyhound in miniature, in perfect action, and with the most beautiful symmetry, a horse leaping a five-barred gate and a warrior on horseback, in full vigor.

To preserve Cheese from Miles. Red pepper, so called, is a complete antidote against flies impregnating cheese so as to produce maggots. Take one and put it in a delicate piece of linen, moisten it with a little fresh butter, and rub your cheese frequently. It not only gives a very fine color to your cheese but is so pungent that no fly will touch it.—*Mass. Agr. Rep.*

'They that marry old people merely in expectation to bury them, hang themselves in hope that one will come and cut the halter.'

Valuable and Cheap Land—for Sale.

The subscriber offers for sale, 14,000 acres of choice Land, situated in the town of Pinckney, county of Lewis and state of New York. Some of the land is improved and under cultivation. The country is remarkably healthy, being entirely free from the fever and ague and from the common bilious fevers which often afflict the towns upon Lake Ontario, this town being 18 miles east of the lake. The soil is principally a sandy loam, much of it covered with rich black mould. The timber is chiefly Sugar Maple, Black Ash, Butternut, Beech, Elm, &c. The land yields first rate crops of Grass, Rye, Oats, Barley, Potatoes and Flax; and on some lots, good Wheat and Corn may be grown. To those wishing to obtain superior grazing farms, a fine opportunity now offers itself. The produce of pasturage and hay from an acre of this land, is very large, fully equalling if not surpassing that from the same quantity of land in any other of the Black River townships. The land is admirably well watered, there being but few lots which have not durable running streams upon them. The land is well adapted to Orcharding—the Apple tree thriving very well in this county. Stock of all kinds may be disposed of with the least possible trouble, and to the greatest advantage, the drovers purchasing at the very doors of the farmers, and paying the highest cash prices for their cattle, which will readily find purchasers at all seasons of the year. Several farmers at present residing on this town, were originally from the New England States, and some of them from Massachusetts, who are in thriving circumstances. The above described land is offered for sale at the very low price of from two dollars and a half to three dollars per acre, for the uncleared land, and from three dollars and a half to five dollars and a half for the improved lots. The land will be sold in lots to suit purchasers, and from two to five years' credit for payment, in annual instalments, will be given. As a further convenience to purchasers, the subscriber will receive in payment, Cattle, Sheep, Pork, Grain or Grass Seed, for which products he will allow the highest cash prices. The title to the land is indisputable, and good Warranty Deeds will be given to purchasers. Persons desirous of purchasing will please to apply to the subscriber, at Henderson Harbor, county of Jefferson, State of New York, or to DAVID CANFIELD, Esq. on the town. JAMES H. HENDERSON.
March 9. ep16t

Ammunition

Of the *best* quality and *lowest prices*, for sporting—constantly for sale at COPELAND'S POWDER STORE, 65 Broad Street.

N. B. If the quality is not found satisfactory, it may be returned, and the money will be refunded. tf Jan. 7

Hickory.

This astonishing fleet horse was raised in Montreal, is from an English blood mare, (sire unknown,) is not inferior to any in the U. States for speed, action and beauty. He is a fine sorrel, well built, good size, and pronounced by (*good*) judges in every respect a first rate horse; trots a 3 minute gait, fast walker, and has paced around the trotting course, Long Island, in 2 minutes, 34 seconds, and was offered publicly to match against any horse that could be produced. It is considered unnecessary to say more, as his qualifications are too well known to be doubted.

He will stand at Abbott's Inn, Holden, during the season. Terms $8, the season. 6t May 11.

Published every Wednesday Evening, at $3 per annum, payable at the end of the year—but those who pay within sixty days from the time of subscribing, are entitled to a deduction of fifty cents.

☞ No paper will be sent to a distance without payment being made in advance.

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Albany—WM. THORBURN, 347 Market-street.
Philadelphia—D. & C. LANDRETH, 35 Chestnut-street.
Baltimore—G. B. SMITH, Editor of the American Farmer.
Cincinnati—S. C. PARKHURST, 23 Lower Market-street.
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